Ovens

AEG-Electrolux have a range of single and double ovens in a variety of colours. AEG-Electrolux offers an array of truly advanced technology from a multifunction oven with fully integrated steam functions to a double oven with electronic interactive display and digital cooking.

PERFEKT IN FORM UND FUNKTION

AEG Electrolux

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Design

Performance

High performance in design.

Award winning.
AEG-Electrolux ovens have high performance design built in, receiving several design awards including the prestigious IF Product Design Award 2008 and the Red Dot Design Award 2008. The appearance of our ovens coordinates perfectly with all other kitchen appliances to enhance the appearance of every kitchen.

Perfect in function.
All AEG-Electrolux ovens are designed with interior illumination, which not only looks stylish but also provides easy viewing of what is cooking. Telescopic shelf runners are an additional accessory which enable the baking shelves to glide effortlessly out.

Anti-fingerprint stainless steel.
Our range of AEG-Electrolux models now have anti-fingerprint steel, which ensures your ovens always look good in your kitchen.

The ultimate in practicality and performance.

Highly efficient.
The AEG-Electrolux oven range delivers the ultimate in style, practicality and performance, combining advanced technology with stylish award-winning design. All electric ovens must now declare their energy rating. All AEG-Electrolux ovens are either 'A' or 'B' rated, for excellent economy.

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Control

Precise control for peace of mind.

Control over your time.
All of the AEG-Electrolux cooking appliances have a 24 hour electronic clock, minute minder and fully programmable timer. The oven can be programmed to switch on, begin cooking, then switch off after a set duration, also sounding an alarm when the cooking is completed, enabling forward planning, and precise control. There is also the count up timer function letting you know how long the oven has been on, cutting out the guesswork.

Residual heat indicator.
The residual heat indicator shows the level of heat in the oven after it has been switched off. This can also be used as an energy saving method to keep food warm with residual cooking heat.

Avantgarde control panel.
All the oven features are simply and quickly selected using the responsive touch control panel for ultimate ease of use.

Digital push button controls.
These are easy to use, highly responsive and give precise control of all the oven's functions.

LCD fully electronic display.
This LCD display is perfect for interactive digital cooking. It provides constant information, ensuring complete control of the cooking process. It recommends the ideal cooking temperature and when the temperature has been reached, shows how long the oven has been on and displays the current function selected.

For a precise picture.
AEG-Electrolux single and double ovens offer an array of truly advanced technology with a selection of electronic interactive displays and digital cooking options.

Guided Temperature Control.
The LED display makes programme selection easy by recommending the ideal cooking temperature and advising when the temperature has been reached.

Features

Avantgarde technology.

Automatic solutions for perfect results.
Avantgarde is the latest in intelligent digital technology, designed to take the guesswork out of cooking. With a host of advanced features, Avantgarde ovens will automatically make recommendations to help achieve perfect cooking results.

Automatic temperature/food probe.
Simply place the probe into the meat and use the manual to select the correct internal temperature. When the tip of the probe reaches this temperature, the oven switches off. It takes the guesswork out of cooking and ensures meat never under or overcooked.

Automatic weight programmes.
Simply select the weight and food type, and the oven will suggest the perfect temperature and cooking time. It will also automatically suggest the perfect programme type for the food you are cooking.

Temperature proposal.
It will suggest the optimum temperature when the food type or cooking function is selected.

Programmable recipes.
Favourite recipes can be programmed in, so that settings are automatically selected when the programmed recipe is selected.

Automatic recipes.
As well as enabling favourite recipes to be programmed in, the oven also has preset recipes to try.

Display & acoustic settings.
The display shows how long food has been cooking for, so no need to keep an eye on the clock.

Superior cleaning.

Pyroluxe® cleaning.
Clean the oven by heating up to 500°C and burning off the most stubborn cooking residues, leaving only ash to simply wipe away with a damp cloth when the oven has cooled.
The door locks for safety at 300°C and with the quadruple glazed door reducing surface temperatures, the oven door is safe to touch even at 500°C. Pyroluxe® has light, normal and intensive options and keeps your oven hygienically clean without using chemicals and costs less than most household oven cleaners.

Steara cleaning.
A pre-set cleaning programme which utilises the vigorous steam function. It helps eliminate the need for commercial oven cleaners. Simply wipe out after the programme ends.

Heat activated catalytic cleaning.
The catalytic lining absorbs the grease from cooking and is activated by regular heating to 220°C. The grease residue is oxidised leaving the catalytic surface clean.

Diamond glazed enamel interior.
Ultra smooth enamel interior makes cleaning easier.

Easy to clean.
All AEG-Electrolux single and double in-column ovens have removable glass panes making cleaning easy. All ovens feature full glass inner doors with no dirt traps.

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Features continued

For the perfect cooking experience.

Multifunction oven with steam.
Steam cooking offers fantastic cooking results with excellent health benefits, and the AEG-Electrolux B98205 offers multifunction cooking with fully integrated steam functions.

Food can be cooked to perfection with all the texture, colour and flavour preserved. Food is crisp on the outside and moist and succulent on the inside, so it looks and tastes better. The steam also isolates the food cooking, so that flavours do not mingle, meaning you can cook sweet and savoury at the same time.

Cooking with steam is also a healthier option - it does not require additional fat to be added and retains a far higher level of nutrients, vitamins and minerals.

Vigorous steam.
The steam generator works with a fixed temperature at 96°C, to deliver a constant flow of steam. Ideal for vegetables, rice and fish, it ensures that all the vitamins and nutrients are retained.

Interval steam.
This unique feature alternates steam and fan cooking with 25% steam and 75% hot air. Food is crisp on the outside and moist and succulent on the inside, so it looks and tastes better. Ideal for roasting, baking and complete meal cooking.

Interval plus.
Alternates between steam and air using 50% steam and 50% hot air. Food doesn't dry out, and the quality is maintained, making it ideal for re-heating prepared dishes or heating convenience food.

The AEG-Electrolux steam oven even 'steam cleans' itself when the cooking is done.

True fan - Ventitherm®.
The true fan cooking system gently circulates hot air evenly throughout the oven cavity, keeping food moist and achieving perfect cooking results. This function is very economical and quicker, as the oven heats up faster, eliminating the need to pre-heat for most dishes and reducing temperatures by 20%, saving both time and energy.

The precise true fan cooking system ensures no transfer of flavours so you can cook sweet and savoury dishes together. True fan - Ventitherm® allows a greater range of cooking temperatures from 30°C-300°C, ideal for bread proving to meringues, to the traditional Christmas turkey dinner.

Fan controlled defrosting.
A hygienic and gentle way to defrost food. Suitable for even delicate items such as cream cakes, this defrost slowly circulates room temperature air around the food, defrosting it in less than half the usual time.

Fast grill.
Heats up in less than 5 seconds. It is 20 times faster than a conventional electric grill, reduces grilling time by up to 50% with a 60% improvement in energy efficiency, compared to a standard grill element.

Rotitherm roasting.
Heat is directed from the top elements to the surface of the food while the fan circulates heat around the oven. This clever setting gives the perfect authentic spit roast effect for meat, poultry and roasting potatoes; all the benefits of a rotisserie without the mess.

Conventional cooking.
Heat from the top and bottom elements provide traditional cooking with zoned heat. Ideal for baking bread and cakes, as the oven becomes hotter at the top.

Fan baking.
The base element and fan work together which is ideal for pizzas, crisping the base, while leaving the topping perfectly cooking. This is also the perfect environment for baking.

Keep warm.
Heat from the top and bottom elements are used to maintain a preset temperature of 80°C, ideal for keeping food warm until ready to serve without drying the food out.

Base heat finishing.
Heat from the bottom element only. Perfect for reheating pies and pastries as it keeps the pastry crisp. It can also be used to warm plates.

Top heat browning.
A gentle heat from the top element only, ideal for browning lasagne or shepherd's pie.

Slow cook.
Uses a low temperature to gently cook. Ideal for casseroles and joints.

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Achieve the perfect cooking results using AEG-Electrolux's advanced digital auto-cooking options.

The advanced sensor system detects the volume of food in the oven and based on the food category selected together with the time it takes to heat up, automatically selects the optimum cooking function and precise temperature and time to achieve the perfect result.

Baking
Gently circulated hot air ensures excellent cooking results ideal for traditional baking.

Roasting
Using the food probe, the oven senses when meats are cooked to your preferred taste, roasted to perfection.

Convenience food
Ideal for re-heating or cooking prepared foods this option provides consistent results at your convenience.

Oven dishes
Obtain superior results when cooking dishes from bread and butter pudding to soufflés or potato gratin.

Pizza
Achieve the perfect result with a crispy base and gently melted cheese topping whether cooking fresh or frozen, thick or thin pizza.

True Spit.
The AEG-Electrolux true spit function ensures you achieve authentic 'spit roasts' and may be combined with 3 cooking functions.

Odour Filter System.
The new advanced selectable odour control system allows you to minimise unpleasant smells, grease and fat splashes meaning your kitchen can be smell free. Ideal for open plan living, the filter system itself is maintenance free.

Non-Stick Accessories.
The non-stick coating prevents food from sticking to the tray and can stand temperatures up to 250°C. Simply clean with hot water.

Multifunction oven with digital auto-cooking.

B99785M

- Anti-fingerprint stainless steel
- The digital auto-cooking function achieves the perfect result
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Advanced selectable odour filter
- Pyroluxe® cleaning – the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away. A perfect time saver

FEATURES
True fan - Vertitherm®
Fan controlled defrosting
notitherm® roasting
Conventional cooking
Fan baking
80°C keep warm
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit variable grill
Variable economy grill
Fast heat up
Temperature probe
True spit - 3 heating functions
CONTROL
Digital touch controls with fully interactive LCD display
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
Auto safety switch off & child safety lock
DESIGN
Easy2Fit™: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan/grill pan with handles
Telescopic shelf runners

Class A

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Multifunction oven with steam cooking functions.

B98205

Multifunction single oven with steam cooking functions featuring Avantgarde technology.

- Anti-fingerprint stainless steel
- Interval steam gives all the benefits of steam together with the crisp, brown results of traditional cooking methods. Giving the perfect succulent result every time
- Vigorous steam, a steam only setting, is ideal for vegetables, rice and fish ensuring all the goodness in the food is retained
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Avantgarde the latest in intelligent technology, designed to take the guess work out of cooking

FEATURES
Steam cleaning
Vigorous steam
Interval steam
Interval plus
True fan - Ventitherm®
notitherm® roasting
Conventional cooking
Speedcook function
Fan baking
Food probe
Keep Warm
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
Digital touch controls with fully interactive LCD display
Fully programmable oven timer
REASSURANCE
Isotherm® plus triple glazed door
Full glass inner door
DESIGN
B98205X: Anti-fingerprint stainless steel
ACCESSORIES
Various oven equipment available
Telescopic shelf runners (optional: HAZ45ISA)

Oven A

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The latest digital Avantgarde technology with Pyroluxe® cleaning.

B98795

Single oven with Pyroluxe® Total Auto Cleaning system and touch control, featuring Avantgarde technology.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Pyroluxe® cleaning – the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away
- Avantgarde the latest in intelligent technology, designed to take the guess work out of cooking

FEATURES
Light, normal and intensive Pyroluxe® cleaning
Rotitherm® roasting
Conventional cooking
Speedcook function
Fan baking
Food probe
Keep warm
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
Digital touch controls with fully interactive LCD display
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door
3 fully extendable telescopic shelf runners
Auto safety switch off & child safety lock
DESIGN
Se87EM: Anti-fingerprint stainless steel
ACCESSORIES
Full Width meat pan
Baking shelf
Pizza stone

Oven A

Digital multifunction oven with Pyroluxe® cleaning.

B88715

Digital multifunction single oven with Pyroluxe® Total Auto Cleaning system.

- Anti-fingerprint stainless steel
- Pyroluxe® cleaning – the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away
- Digital controls with fully interactive LCD display make setting the oven really easy
- The multifunction oven provides a host of cooking functions for you to control the desired result

FEATURES
Light and Intensive Pyroluxe® cleaning
True fan – Ventitherm®
Rotitherm® roasting
Conventional cooking
Speedcook function
Fan baking
Food probe
Keep warm
Base heat finishing
Low temperature cooking and slow cooking
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
Push button digital controls
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door
Auto safety switch off & child safety lock
DESIGN
Se87EM: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan
Telescopic shelf runners (optional: Tn2LS)

Oven A

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B81395

90cm multifunction single oven with 10 functions.

- Anti-fingerprint stainless steel
- 90cm wide giving you extra cooking capacity
- LED digital display with touch controls for easy setting
- The multifunction oven provides a host of cooking functions for you to control the desired result

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Pizza setting
Speedcook function
Base heat finishing
Top heat browning
Food probe
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
Illuminated retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
DESIGN
B81395M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan
2 baking shelves and pizza stone

Class A

B996975 / B996985

Multifunction side opening single oven.

- Anti-fingerprint stainless steel
- Pyroluxe® cleaning - the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away
- Side opening oven door for easy access
- Digital touch controls with fully interactive LCD display make setting the oven easy
- The multifunction oven provides a host of cooking functions for you to control the desired result

FEATURES
Light, normal and intensive Pyroluxe® cleaning
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Speedcook function
Base heat finishing
Top heat browning
Dual circuit economy variable grill
Fan controlled defrosting
Fan baking
CONTROL
Automatic cooking programmes
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
Auto safety switch off & child safety lock
DESIGN
B996975M: Right-hand side opening
B996985M: Left-hand side opening
ACCESSORIES
Full width meat pan
Telescopic shelf runners

Class A

B57415

Multifunction single oven with Pyroluxe® cleaning.

- Anti-fingerprint stainless steel
- Pyroluxe® cleaning - the ultimate in oven cleaning, uses high temperatures to burn off the food residue leaving a fine ash which can simply be wiped away
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Retractable controls with digital temperature regulation

FEATURES
Light, normal and intensive Pyroluxe® cleaning
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Speedcook function
Dual circuit economy variable grill
Fan controlled defrosting
Fan baking
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus quadruple glazed door
Full glass inner door with removable panes for easy cleaning
Auto safety switch off & child safety lock
DESIGN
B57416M: Anti-fingerprint stainless steel
B57416R: Black
ACCESSORIES
Full width meat pan
Telescopic shelf runners (optional: TR2LS)

Class A

B41015

Multifunction single oven with 8 functions.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time
- Retractable controls for a flush finish and easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking
Base heat finishing
Dual circuit economy variable grill
Fan controlled defrosting
Fan baking
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
DESIGN
B41015M: Anti-fingerprint stainless steel
B41015R: Black
ACCESSORIES
Full width meat pan
Telescopic shelf runners (optional: TR2LS)

Class A

B31015

Multifunction single oven with 5 functions.

- Anti-fingerprint stainless steel
- The multifunction oven provides a host of cooking functions for you to control the desired result
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time
- Retractable controls for a flush finish and easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Dual circuit economy variable grill
Fan controlled defrosting
CONTROL
LED display with retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
DESIGN
B31015M: Anti-fingerprint stainless steel
B31015W: White / B31015R: Black
ACCESSORIES
Full width meat pan
Telescopic shelf runners (optional: TR2LS)

Class A

B21005

Multifunction single oven with 4 functions.

- Anti-fingerprint stainless steel
- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Rotitherm roasting combines the grill and fan alternately for a perfect spit roast effect
- Diamond glazed enamel interior - ultra smooth enamel for easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Full width variable grill - fold down
Fan controlled defrosting
CONTROL
LED display with rotary control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus double glazed door
Full glass inner door with removable panes for easy cleaning
DESIGN
B21005M: Anti-fingerprint stainless steel
B21005W: White
ACCESSORIES
Full width meat/grill pan with handles
Telescopic shelf runners (optional: TR2LS)

Class A

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Sleek digital display controls both ovens.

D88005

True fan – Ventitherm® precision digital multifunction double oven with interactive digital cooking display.

- Electronic push button controls with fully interactive display
- Interactive digital cooking recommends the ideal cooking temperature for the function selected
- Ventitherm® precision – precise heat distribution and temperature control gives perfect cooking results
- Fast grill – reduces grilling time and improves energy efficiency

FEATURES
True fan – Ventitherm® precision
Rotitherm® roasting
Conventional cooking (main and top)
Pizza setting
Speedcook function (main and top oven)
Hot air fan baking
Base heat finishing (main and top oven)
Keep warm (main and top)
Dual circuit economy variable grill (top only)
Fan controlled defrosting
CONTROL
Push button digital controls
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Full glass inner door with removable panes for easy cleaning
Heat activated catalytic cleaning
Auto safety switch off fi child safety lock
DESIGN
D8900BM: Anti-fingerprint stainless steel
D8900GA: Alutec®
ACCESSORIES
Full width meat pan/grill pan with handles
Telescopic shelf runners (optional: BAZD03)

Main Oven B | Top Oven B

Digital oven with fast grill.

D57015

True fan – Ventitherm® digital double oven with fast grill.

- True fan – Ventitherm® – precise heat distribution and temperature control gives perfect cooking results
- Fast grill – reduces grilling time and improves energy efficiency
- Speedcook – this time-saving feature is ideal for cooking convenience foods
- Heat activated catalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time

FEATURES
True fan – Ventitherm®
Rotitherm® roasting
Conventional cooking (main and top)
Pizza setting
Speedcook function
Dual circuit economy variable grill (top only)
Fan controlled defrosting
CONTROL
Retractable controls with digital temperature regulation
24-hour electronic clock, minute minder
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
Full glass inner door with removable panes for easy cleaning
Auto safety switch off fi child safety lock
DESIGN
D57015M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan/grill pan with handles
Telescopic shelf runners (optional: BAZD03)

Main Oven B | Top Oven A

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D41015

True fan - Ventitherm® multifunction double oven with 8 main and 3 top oven functions.

- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Speedcook - this time-saving feature is ideal for cooking convenience foods
- Full inner glass doors with removable glass panes for easy cleaning
- Diamond Glazed enamel interior - ultra smooth enamel for easy cleaning

FEATURES
True fan - Ventitherm®
Rotitherm® roasting
Conventional cooking (main and top)
Pizza setting
Speedcook function
Dual circuit economy variable grill (top only)
Fan controlled defrosting
CONTROL
Retractable oven controls
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
DESIGN
D41015M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan/grill pan with handles
Telescopic shelf runners (optional: BAZD03)

Main Oven B | Top Oven A

D31005

True fan - Ventitherm® double oven with 2 main and 3 top oven functions.

- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Fast grill - reduces grilling time and improves energy efficiency
- Full inner glass doors with removable glass panes for easy cleaning
- Diamond Glazed enamel interior - ultra smooth enamel for easy cleaning

FEATURES
True fan - Ventitherm®
Conventional cooking (top only)
Dual circuit economy variable grill (top only)
Fan controlled defrosting
CONTROL
Rotary controls
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
DESIGN
D31005M: Anti-fingerprint stainless steel
ACCESSORIES
Full width meat pan/grill pan with handles
Telescopic shelf runners (optional: BAZD03)

Main Oven A | Top Oven A

D21005

True fan - Ventitherm® double oven with 2 main and 3 top oven functions.

- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Full inner glass doors with removable glass panes for easy cleaning
- Diamond Glazed enamel interior - ultra smooth enamel for easy cleaning

FEATURES
True fan - Ventitherm®
Conventional cooking (top only)
Dual circuit economy variable grill (top only)
Fan controlled defrosting
CONTROL
Rotary controls
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
Fold down grill
DESIGN
D21005M: Anti-fingerprint stainless steel
D21005W: White / D21005B: Black
ACCESSORIES
Full width meat pan/grill pan with handles
Telescopic shelf runners (optional: BAZD03)

Main Oven A | Top Oven A

U71015

True fan - Ventitherm® multifunction double under-counter oven with 8 main and 7 top oven functions.

- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Speedcook - this time-saving feature is ideal for cooking convenience foods
- Heat activated cefalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time

FEATURES
True fan - Ventitherm® (main only)
Rotitherm® roasting (main and top)
Conventional cooking (main and top)
Pizza setting (main only)
Speedcook function (main only)
Fan assisted cooking (top only)
Top heat browning (top only)
Dual circuit economy variable grill (top only)
Fan controlled defrosting (main and top)
CONTROL
Illuminated retractable control knobs
Fully programmable oven timer
REASSURANCE
Isofront® plus triple glazed door
Auto safety switch off & child safety lock
DESIGN
U71015M: Anti-fingerprint stainless steel
ACCESSORIES
Grill pan (in top oven)

Main Oven B | Top Oven A

U31005

True fan - Ventitherm® double under-counter oven with 2 main and 3 top oven functions.

- True fan - Ventitherm® - ensuring no transfer of flavours so you can cook sweet and savoury together
- Heat activated cefalytic liners absorb fat splashes during cooking which are oxidised at high temperatures reducing cleaning time

FEATURES
True fan - Ventitherm® (main only)
Conventional cooking (top only)
Dual circuit economy variable grill (top only)
Fan controlled defrosting (main only)
CONTROL
Rotary controls
Fully programmable oven timer
REASSURANCE
Isofront® double glazed doors
DESIGN
U31005M: Anti-fingerprint stainless steel
ACCESSORIES
Grill pan (in top oven)

Main Oven B | Top Oven A

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The compact range...
...concentrated performance.

Make the most of precious kitchen space with AEG-Electrolux's small but beautiful range of compact appliances. Perfect for kitchens where space is at a premium.

Living space is a luxury in many modern households and should therefore be used with care. The compact range, with its high quality stainless steel fronts, will enhance any high-end kitchen design. Small enough to fit into a 38cm niche, the compact range is big on performance, offering the same high-performance features as their full-size equivalents. Our compact range includes a range of ovens, a coffee machine and also a 38cm refreshment centre.

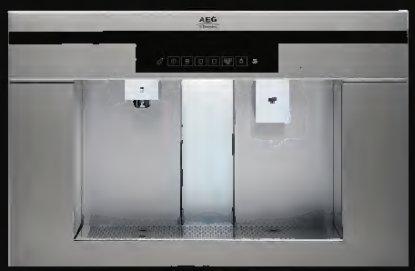
Filtered water and ice on tap.

PWE9039M

Refreshment centre for constant filtered water and ice.

- Dispenses filtered water and ice, including a unique facility to dispense sparkling water
- Electronic touch controls with LED display
- Anti-fingerprint stainless steel
- **This appliance requires a water inlet and waste outlet facility within 4 metres of the product.**

DESIGN
Perfectly designed to complement the AEG coffee machine and range of compact ovens
CONTROL
Touch controls for water to your individual preference
Touch controls for ice, makes up to 1.5kg per day
PERFORMANCE
Dispenses filtered water and ice, including:
Ambient temperature water
Chilled still water
Chilled sparkling water
Clear ice cubes
Environmentally friendly, saves the use of plastic bottles and their disposal after use



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